

No Kid Hungry Dinner

Sunday October 27th, 2013

(canapés)

Rabbit Rilette with Local Persimmon Preserves

Crab Spring Rolls

Chicken Liver Crostini with Bacon and Wild Mushrooms

Chef Julie Francis, Nectar

FIRST COURSE

Charred Octopus

fresh cranberry beans, charred grapefruit, preserved
orange, fresno pepper & crouton

Chef Michael Paley, Metropole

SECOND COURSE

House Made 'Triccheroni'

parsnip cream, pancetta, brussels sprouts,
pickled shallots & parmesan

Chef Jose Salazar, Salazar

THIRD COURSE

Ocean Trout

truffle beurre rouge, napa cabbage fondue, kale, local
oyster mushrooms, apple & Fourme d'Ambert

Chef Jean-Robert De Cavel, Jean-Robert's Table

MAIN COURSE

Grilled Venison

cherries, squash, caramelized shallots, seckle pears & mole

Chef Dan Wright, Abigail St. & Senate

DESSERT

Bittersweet Chocolate Tart

sea salt, olive oil, candied olives & white chocolate

Chef Sarah Ray, Metropole